

## Rustichella d’Abruzzo Egg Garganelli

Garganelli is one of the most typical pasta of Emilia-Romagna. The name comes from garganel, or the esophagus in the end of a chicken neck, a short tube with ridges all around. This pasta shape is made with a small square of egg pasta, wrapped around a pencil or a wooden stick, then rolled over a petine (“weaver’s comb”) or basket to give it the ridges on the outside. This shape is wonderful with any fine ragu so that the sauce is captured in the middle. Rustichella d’Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



### Product Details

<b>Item</b>	580312
<b>Brand</b>	Rustichella d’Abruzzo
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	8.8 oz
<b>Case GTIN/EAN/UPC</b>	793232112077
<b>Unit UPC</b>	793232112077
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	30 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	9 LB
<b>Ingredients</b>	Durum wheat semolina, eggs (yolk and white), water.

